

STARTERS

exc.port to table

TRIO OF SALMON **GF**

hot-smoked, oak wood smoked, dill-marinated,
honey-mustard sauce

CHICKEN AND TABBOULEH SALAD **GF**

hummus, pomegranate dressing

ARANCINI POMODORO

mozzarella, ratatouille, basil

BUTTERNUT SQUASH SOUP WITH CRÈME FRAÎCHE **V**

cranberries

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

BOSTON LETTUCE WITH CRUMBLLED GORGONZOLA CHEESE **V**

toasted garlic croutons, chives, tomato

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FRESH ATLANTIC BOSTON BLUE FISH

endive, orange, asparagus, snow potatoes

ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT

tomato, garlic, Asiago cheese

FLAT IRON STEAK WITH CELERY ROOT PURÉE * **GF**

wild mushrooms, red wine sauce

POLISH GALUMPKI **GF**

cabbage, rice, ground pork, tomato sauce

CHILE RELLENOS **V**

poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

CHEF RUDI'S BEEF POT ROAST

roasted parsnip and root vegetables, potato smash

GARLIC-HERB ROASTED CHICKEN **GF**

avocado-tomato corn salad

NEW YORK STRIP LOIN * **GF**

steak fries, garlic herb butter

GRILLED ALASKAN SALMON WITH CAPERS AND DILL * **GF**

cilantro rice

MAINS

GF gluten-free

ND non-dairy

V vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

JUMBO SHRIMP COCKTAIL **GF** \$8.50

Dijon aï oli, lime

5 oz. FILET MIGNON & 5 oz LOBSTER TAIL * **GF** \$30

grilled asparagus, baked potato, garlic butter

PRESIDENT'S CUT 36 oz. TOMAHAWK BONE-IN RIB EYE * **GF** \$75

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

16 oz. USDA PRIME DRY AGED DELMONICO STEAK * **GF** \$40

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

WHOLE BROILED LOBSTER, ORANGE BEURRE BLANC SAUCE **GF** \$20

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

RED VELVET CAKE

cream cheese frosting

CHOCOLATE AND WHISKEY TORTE

vanilla sauce, raspberry

CHOCOLATE DELIGHT **NS**

chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

STRAWBERRY CRISP

vanilla ice cream

CREME BRULEE **GF**

Grand manier custard, caramel

HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM

ask your server about our daily ice cream offerings

CAPPUCCINO

3.50

CAFÉ LATTE

3.50

SOLO ESPRESSO

2.50

additional drink selections available



no sugar added



gluten-free



non-dairy

If you have a food allergy or intolerance, please inform your server before placing your order.

An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required.